

Table 1 to Part 679--Product and Delivery Codes
(condition of the fish at the point it is weighed and recorded)

| Product Description | Code |
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| GENERAL USE CODES | |
| Belly flaps. Flesh in region of pelvic and pectoral fins and behind head. (ancillary only) | 19 |
| Bled only. Throat, or isthmus, slit to allow blood to drain. | 03 |
| Bled fish destined for fish meal (includes offsite production) DO NOT RECORD ON PTR. | 42 |
| Bones (if meal, report as 32) (ancillary only). | 39 |
| Butterfly, no backbone. Head removed, belly slit, viscera and most of backbone removed; fillets attached. | 37 |
| Cheeks. Muscles on sides of head (ancillary only) | 17 |
| Chins. Lower jaw (mandible), muscles, and flesh (ancillary only) | 18 |
| Fillets, deep-skin. Meat with skin, adjacent meat with silver lining, and ribs removed from sides of body behind head and in front of tail, resulting in thin fillets. | 24 |
| Fillets, skinless/boneless. Meat with both skin and ribs removed, from sides of body behind head and in front of tail. | 23 |
| Fillets with ribs, no skin. Meat with ribs with skin removed, from sides of body behind head and in front of tail. | 22 |
| Fillets with skin and ribs. Meat and skin with ribs attached, from sides of body behind head and in front of tail. | 20 |

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| Fillets with skin, no ribs. Meat and skin with ribs removed, from sides of body behind head and in front of tail. | 21 |
| Fish meal. Meal from whole fish or fish parts; includes bone meal. | 32 |
| Fish oil. Rendered oil from whole fish or fish parts. Record only oil destined for sale and not oil stored or burned for fuel onboard. | 33 |
| Gutted, head on. Belly slit and viscera removed. | 04 |
| Head and gutted, with roe. | 06 |
| Headed and gutted, Western cut. Head removed just in front of the collar bone, and viscera removed. | 07 |
| Headed and gutted, Eastern cut. Head removed just behind the collar bone, and viscera removed. | 08 |
| Headed and gutted, tail removed. Head removed usually in front of collar bone, and viscera and tail removed. | 10 |
| Heads. Heads only, regardless where severed from body (ancillary only). | 16 |
| Kirimi (Steak). Head removed either in front or behind the collar bone, viscera removed, and tail removed by cuts perpendicular to the spine, resulting in a steak. | 11 |
| Mantles, octopus or squid. Flesh after removal of viscera and arms. | 36 |
| Milt. (in sacs, or testes) (ancillary only). | 34 |
| Minced. Ground flesh. | 31 |

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| Other retained product. If product is not listed on this table, enter code 97 and write a description with product recovery rate next to it in parentheses. | 97 |
| Pectoral girdle. Collar bone and associated bones, cartilage and flesh. | 15 |
| Roe. Eggs, either loose or in sacs, or skeins (ancillary only). | 14 |
| Salted and split. Head removed, belly slit, viscera removed, fillets cut from head to tail but remaining attached near tail. Product salted. | 12 |
| Stomachs. Includes all internal organs (ancillary only) | 35 |
| Surimi. Paste from fish flesh and additives | 30 |
| Whole fish/meal. Whole fish destined for meal (includes offsite production.) DO NOT RECORD ON PTR. | 41 |
| Whole fish/food fish. | 01 |
| Whole fish/bait. Processed for bait. Sold | 02 |
| Wings. On skates, side fins are cut off next to body. | 13 |
| DISCARD/DISPOSITION CODES | |
| Whole fish/donated prohibited species. Number of Pacific salmon or Pacific halibut, otherwise required to be discarded, that is donated to charity under a NMFS-authorized program. | 86 |
| Whole fish/onboard bait. Whole fish used as bait on board vessel. Not sold. | 92 |

| Product Description | Code |
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| DISCARD/DISPOSITION CODES (contd) | |
| Whole fish/damaged. Whole fish damaged by observer's sampling procedures. | 93 |
| Whole fish, discard, at sea. Whole groundfish and prohibited species discarded by catcher vessels, Catcher/Processors, Motherships, or Vessel Buying Stations delivering to Motherships. DO NOT RECORD ON PTR. | 98 |
| Whole fish, discard, decomposed. Flea-infested fish, parasite-infested fish, decomposed, or previously discarded fish. | 96 |
| Whole fish, discard, onshore. Discard after delivery and before processing by Shoreside Processors and Buying Stations delivering to Shoreside Processors and in-plant discard of whole ground-fish and prohibited species during processing. DO NOT RECORD ON PTR. | 99 |
| Whole fish/personal use, consumption. Fish or fish products eaten on board or taken off the vessel for personal use. Not sold or utilized as bait | 95 |

| PRODUCT DESIGNATION CODES | |
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| Ancillary product means a product, such as meal, heads, internal organs, pectoral girdles, or any other product that may be made from the same fish as the primary product. | A |

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| Primary product means a product, such as fillets, made from each fish, with the highest recovery rate. | P |
| Reprocessed or rehandled product means a product, such as meal, that results from processing a previously reported product or from rehandling a previously reported product. | R |
| IFQ CODES The following codes are authorized for IFQ reporting of sablefish and Pacific halibut. | |
| Bled only. Throat, or isthmus, slit to allow blood to drain. Sablefish only. | 03 |
| Fillets, skinless/boneless. Meat with both skin and ribs removed, from sides of body behind head and in front of tail. Sablefish only. | 23 |
| Fillets with ribs, no skin. Meat with ribs with skin removed, from sides of body behind head and in front of tail. Sablefish only. | 22 |
| Fillets with skin and ribs. Meat and skin with ribs attached, from sides of body behind head and in front of tail. Sablefish only. | 20 |
| Fillets with skin, no ribs. Meat and skin with ribs removed, from sides of body behind head and in front of tail. Sablefish only. | 21 |
| Fish meal. Meal from whole fish or fish parts; includes bone meal. | 32 |
| Gutted, head off. Belly slit and viscera removed. Pacific halibut only. | 05 |
| Gutted, head off, with ice & slime. Belly slit and viscera removed. Pacific halibut only. | 55 |

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| Gutted, head on. Belly slit and viscera removed. Pacific halibut and sablefish. | 04 |
| Gutted, head on, with ice & slime. Belly slit and viscera removed. Pacific halibut and sablefish. | 54 |
| Headed and gutted, Eastern cut. Head removed just behind the collar bone, and viscera removed. Sablefish only. | 08 |
| Headed and gutted, Eastern cut, with ice and slime. Sablefish only. | 58 |
| Headed and gutted, tail removed. Head removed usually in front of collar bone, and viscera and tail removed. Sablefish only. | 10 |
| Headed and gutted, Western cut. Head removed just in front of the collar bone, and viscera removed. Sablefish only. | 07 |
| Headed and gutted, Western cut, with ice & slime. Sablefish only. | 57 |
| Whole fish/bait. Processed for bait. Sold. Sablefish only. | 02 |
| Whole fish/food fish. Sablefish only. | 01 |
| Whole fish/food fish with ice & slime. Sablefish only. | 51 |